



Caesar Turkey and Tomato Burgers

with Roasted Sweet Potatoes

30 Minutes



Ground Turkey



Lemon-Pepper Seasoning



Caesar Dressing



Roma Tomato



Spring Mix



Brioche Bun



Panko Breadcrumbs



Sweet Potato

HELLO CAESAR DRESSING

This tangy dressing is the perfect burger condiment!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, medium bowl, measuring spoons, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Caesar Dressing	4 tbsp	8 tbsp
Roma Tomato	80 g	160 g
Spring Mix	28 g	56 g
Brioche Bun	2	4
Panko Breadcrumbs	¼ cup	½ cup
Sweet Potato	340 g	680 g
Oil*		
Salt*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1 Roast sweet potatoes

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes, half the Lemon-Pepper Seasoning** and **1 tbsp (2 tbsp) oil** to an unlined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until tender and golden-brown, 22-24 min.



4 Prep tomato

- Meanwhile, cut **tomato** into ¼-inch rounds.



2 Make patties

- Meanwhile, combine **turkey, panko, remaining Lemon-Pepper Seasoning** and **¼ tsp (½ tsp) salt** in a medium bowl.
- Form **turkey mixture** into **two 5-inch-wide patties** (four patties for 4 ppl). (**NOTE:** Your mixture may look wet, this is normal! In step 3, you can carefully reshape patties when cooking.)



5 Toast buns

- Halve **buns**, then arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 4-5 min. (**TIP:** Keep your eye on buns so they don't burn!)



3 Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp (1 tbsp) oil**, then **patties**. Pan-fry until golden-brown and cooked through, 5-6 min per side.**



6 Finish and serve

- Spread **half the Caesar dressing** on **bottom buns**, then stack with **patties, spring mix** and **tomatoes**. Close with **top buns**.
- Divide **burgers** and **sweet potatoes** between plates.
- Serve **remaining Caesar dressing** alongside for dipping.

Dinner Solved!